



**CITY OF MANCHESTER**  
***Health Department***  
**Inspection Scores by Facility**

Period from 03/01/2015 through 03/31/2015

Facility	Inspection Date	Score	Violation
<b>7-Eleven 32996J, 111 Webster St</b>			
	3/2/2015	98	No Critical Violations Observed
<b>7-Eleven, 242 Beech St</b>			
	3/23/2015	69	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	3/25/2015	69	12-GOOD HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible

Facility	Inspection Date	Score	Violation
			chemicals.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	3/26/2015	81	
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>99cent and Cigarette Market, 352 Kelley St</b>			
	3/30/2015	100	
			00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
<b>American Legion William Jutras Post #43, 56 Boutwell St</b>			
	3/31/2015	93	
			No Critical Violations Observed
<b>Aroma Joe's, 2 So. Beech St</b>			
	3/20/2015	87	
			12-GOOD HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
<b>Athens Restaurant, 31 Central St</b>			
	3/3/2015	90	
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Beech Street School, 333 Beech St</b>			
	3/3/2015	97	
			No Critical Violations Observed
<b>Blake's Restaurant, 53 Hooksett Rd</b>			
	3/9/2015	86	
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
<b>Bunny's Superette, 75 Webster St</b>			
	3/2/2015	90	
			No Critical Violations Observed
<b>C&amp;D North Country Convenience LLC, 250 Laurel St</b>			

Facility	Inspection Date	Score	Violation
	3/24/2015	95	No Critical Violations Observed
<b>Castillo Belmont Grocery, 422 Belmont St</b>			
	3/10/2015	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
<b>China Wind, 31 Massabesic St</b>			
	3/10/2015	82	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Circle K, 1019 Second St</b>			
	3/27/2015	81	22-SANITIZATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Crosstown Market, 77 Bremer St</b>			
	3/30/2015	96	No Critical Violations Observed
<b>Cumberland Farms #5408, 108 Webster St</b>			
	3/9/2015	98	No Critical Violations Observed
<b>Cumberland Farms #5511, 275 Hanover St</b>			
	3/11/2015	95	No Critical Violations Observed
<b>D'Angelo Sandwich Shop, 900 Second St</b>			
	3/2/2015	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Dollar Deluxe, LLC, 334 Union St</b>			
	3/9/2015	87	

Facility	Inspection Date	Score	Violation
			35-INSECTS - The facility has an insect infestation.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
<b>Dulce's Bakery LLC, 157 Amory St</b>			
	3/31/2015	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
<b>Dunkin Donuts, 1500 South Willow St</b>			
	3/9/2015	89	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Easter Seals NH Residential Facility, 200 Zachary Rd</b>			
	3/26/2015	95	No Critical Violations Observed
<b>Eddy Rd Shell, Nouria Energy Retail, 245 Eddy Rd</b>			
	3/4/2015	98	No Critical Violations Observed
<b>Even Par Social Club, 102 Spruce St</b>			
	3/20/2015	97	No Critical Violations Observed
<b>Han's Food Mart, 353 Maple St</b>			
	3/10/2015	82	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
<b>Hanover St. Shell, 887 Hanover St</b>			
	3/5/2015	95	No Critical Violations Observed
<b>Hillsborough Market, 519 Lincoln St</b>			
	3/18/2015	95	No Critical Violations Observed
<b>Ipswich Clambake Restaurant &amp; Tavern, 791 Second St</b>			
	3/26/2015	73	01-SOUND CONDITION - Food not in sound condition. Example: dented cans or torn packaging.
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper

Facility	Inspection Date	Score	Violation
			concentration.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
<b>Jubba International Grocery, 135 Cedar St</b>			
	3/4/2015	82	
			22-SANITIZATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			35-RODENTS - The facility has a rodent infestation.
<b>LaQuinta Inn &amp; Suites, 21 Front St</b>			
	3/26/2015	86	
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
<b>M.S. Market, 176 Sagamore St</b>			
	3/9/2015	97	
			No Critical Violations Observed
<b>Mike's Pub &amp; Grub, 155 Lake Ave</b>			
	3/20/2015	90	
			01-NO SPOILAGE - Spoiled food or moldy ice observed.
<b>Mill Yard Cafe, 33 So. Commercial St</b>			
	3/4/2015	86	
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
<b>Mr. Market, 297 Spruce St</b>			
	3/13/2015	91	
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
<b>Muse Thai Bistro, 581 Second St</b>			
	3/4/2015	93	
			No Critical Violations Observed
<b>North Main Petroleum Service Inc., 21 Main St</b>			
	3/3/2015	84	
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Northwest Elementary School, 300 Youville St</b>			
	3/30/2015	90	

Facility	Inspection Date	Score	Violation
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Olympic Pizza, 506 Valley St</b>			
	3/4/2015	88	
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Pericles Democratic Club, 123 Spruce St</b>			
	3/23/2015	94	
			No Critical Violations Observed
<b>Pizza 911, 108 Webster St</b>			
	3/9/2015	86	
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			35-INSECTS - The facility has an insect infestation.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
<b>R &amp; E Grocery, 304 Merrimack St</b>			
	3/9/2015	95	
			No Critical Violations Observed
<b>R &amp; P Convenience, 64 Merrimack St</b>			
	3/9/2015	89	
			35-RODENTS - The facility has a rodent infestation.
<b>Rite Aid #10276, 53 Hooksett Rd</b>			
	3/9/2015	99	
			No Critical Violations Observed
<b>Rite Aid #4741, 1631 Elm St</b>			
	3/9/2015	98	
			No Critical Violations Observed
<b>Rodriguez Convenience Store LLC, 310 Maple St</b>			
	3/27/2015	89	
			01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
<b>Seven Days Market LLC, 360 Union St</b>			
	3/9/2015	94	
			No Critical Violations Observed
<b>Simply Delish, LLC, 250 Commercial St</b>			
	3/25/2015	92	
			No Critical Violations Observed
<b>St. Casimir School, 456 Union St</b>			

Facility	Inspection Date	Score	Violation
	3/5/2015	96	No Critical Violations Observed
<b>St. George Greek Orthodox Cathedral, 650 Hanover St</b>			
	3/24/2015	94	No Critical Violations Observed
<b>Subway #6438, 581 Second St</b>			
	3/2/2015	98	No Critical Violations Observed
<b>Taqueria Begy's, 310 Maple St</b>			
	3/11/2015	94	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
<b>The DW Diner II, 488 So Main St</b>			
	3/4/2015	91	03-MEETS TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
<b>The Fruit Center, 15 Webster St</b>			
	3/2/2015	93	No Critical Violations Observed
<b>The Salvation Army Kids Cafe, 121 Cedar St</b>			
	3/10/2015	97	No Critical Violations Observed
<b>Ukrainian Club, 148 Manchester St</b>			
	3/23/2015	91	01-SOUND CONDITION - Food not in sound condition. Example: dented cans or torn packaging.
<b>Waterworks Cafe, LLC, 250 Commercial St</b>			
	3/25/2015	91	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Webster House, 135 Webster St</b>			
	3/3/2015	97	No Critical Violations Observed
<b>Wee Play School, 200 Bedford St</b>			
	3/19/2015	93	No Critical Violations Observed
<b>Wilson School, 401 Wilson St</b>			
	3/5/2015	97	No Critical Violations Observed
<b>Winona Social Club Inc, 168 Manchester St</b>			

Facility	Inspection Date	Score	Violation
	3/23/2015	99	No Critical Violations Observed
<b>Yorgo Foods Inc, 231 Woodland Ave</b>			
	3/4/2015	88	31-HANDWASHING- CONVENIENT - The handsinks were not conveniently located.